

W017 - Session IPA

- Gravity **10.5 BLG**
- ABV **4.4 %**
- IBU **46.8**
- SRM **7.9**

Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.02 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.02 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt, Halcyon (Thomas Fawcett)	3 kg	82.5 %	14
Grain	Oats, Malted (Thomas Fawcett)	0.5 kg	71.7 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	30 min	14 %
Boil	Summit	15 g	15 min	14 %
Boil	Ahtanum	25 g	5 min	3 %
Boil	Summit	15 g	5 min	14 %
Boil	Ahtanum	25 g	0 min	3 %
Boil	Summit	10 g	0 min	14 %
Dry Hop	Denali	50 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Liquid	ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	6.5 g	Mash	60 min